Microwave oven

User manual

MC35J8055**

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.



Contents

Using this user manual **3**

The following symbols are used in this User Manual: 3

Safety instructions **4**

IMPORTANT SAFETY INSTRUCTIONS 4
Correct Disposal of This Product (Waste Electrical & Electronic Equipment) 12

Installation **13**

What's included 13
Installation site 18
Turntable 18

Maintenance **19**

Cleaning 19
Replacement (repair) 20
Care against an extended period of disuse 20

Before you start **21**

Clock 21
Sound On/Off 22
Power saving 22
About microwave energy 23
Cookware for microwave 24

Operations **26**

Control panel 26
Manual mode 29
Auto mode 35
Special functions 37

Cooking Smart **40**

Auto cooking 40
Manual cooking 48
Quick & Easy 61

Troubleshooting **62**

Checkpoints 62
Information codes 69

Technical specifications **70**

MC35J8055_EF_DE68-04336A-01_EN.indd 2 2015-01-05 6:25:04

Using this user manual

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

The following symbols are used in this User Manual:

⚠ WARNING

Hazards or unsafe practices that may result in **severe personal injury or death**.

⚠ CAUTION

Hazards or unsafe practices that may result in **minor personal injury or property damage**.

NOTE

Useful tips, recommendations, or information that helps users manipulate the product.

MC35J8055_EF_DE68-04336A-01_EN.indd 3 2015-01-05 6:25:05

Safety instructions

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MAKE SURE THAT THESE SAFETY PRECAUTIONS ARE OBEYED AT ALL TIMES.

BEFORE USING THE OVEN, CONFIRM THAT THE FOLLOWING INSTRUCTIONS ARE FOLLOWED.

Microwave function only

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

MC35J8055_EF_DE68-04336A-01_EN.indd 4 2015-01-05 6:25:05

WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is emitted (observed), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.

MC35J8055_EF_DE68-04336A-01_EN.indd 5 2015-01-05 6:25:05

Safety instructions

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The appliance should not be cleaned with a water jet.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.

The microwave oven is intended to be used on the counter top (freestanding) use only, the microwave oven shall not be placed in a cabinet.

MC35J8055_EF_DE68-04336A-01_EN.indd 6 2015-01-05 6:25:05

Oven function only - Optional

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

MC35J8055_EF_DE68-04336A-01_EN.indd 7 2015-01-05 6:25:05

Safety instructions

The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

General safety

⚠ WARNING

Only qualified staff should be allowed to modify or repair the appliance.

Do not heat liquids and other food in sealed containers for microwave function.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.

This appliance must be properly grounded in accordance with local and national codes.

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

Do not pull or excessively bend or place heavy objecton the power cord.

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.

Do not touch the power plug with wet hands.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

Do not apply excessive pressure or impact to the appliance.

MC35J8055_EF_DE68-04336A-01_EN.indd 8 2015-01-05 6:25:05

Do not place the oven over a fragile object such as a sink or glass object.

Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.

Ensure that the power voltage, frequency and current are the same as those of the product specifications.

Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.

Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.

Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside or on the door of the oven.

Do not spray volatile material such as insecticide onto the surface of the oven.

Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating.

In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.

Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.

Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.

⚠ CAUTION

Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.

MC35J8055_EF_DE68-04336A-01_EN.indd 9 2015-01-05 6:25:05

Safety instructions

Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

Do not use your microwave oven to dry papers or clothes.

Use shorter times for smaller amounts of food to prevent overheating and burning food.

Do not immerse the power cable or power plug in water and keep the power cable away from heat.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.

Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish from the oven to avoid unintentional burns.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.

Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)

Take care when connecting other electrical appliances to sockets near the oven.

Precautions to avoid possible exposure to excessive microwave energy. (Microwave function only)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

A. Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

MC35J8055_EF_DE68-04336A-01_EN.indd 10 2015-01-05 6:25:05

B. Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

C. Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
   1) door (bent)
   2) door hinges (broken or loose)
   3) door seals and sealing surfaces

D. The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

A. A dented, scratched, or broken door, handle, out-panel, or control panel.

B. A broken or missing tray, guide roller, coupler, or wire rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

MC35J8055_EF_DE68-04336A-01_EN.indd 11 2015-01-05 6:25:05

Safety instructions

Product group definition

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.

For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

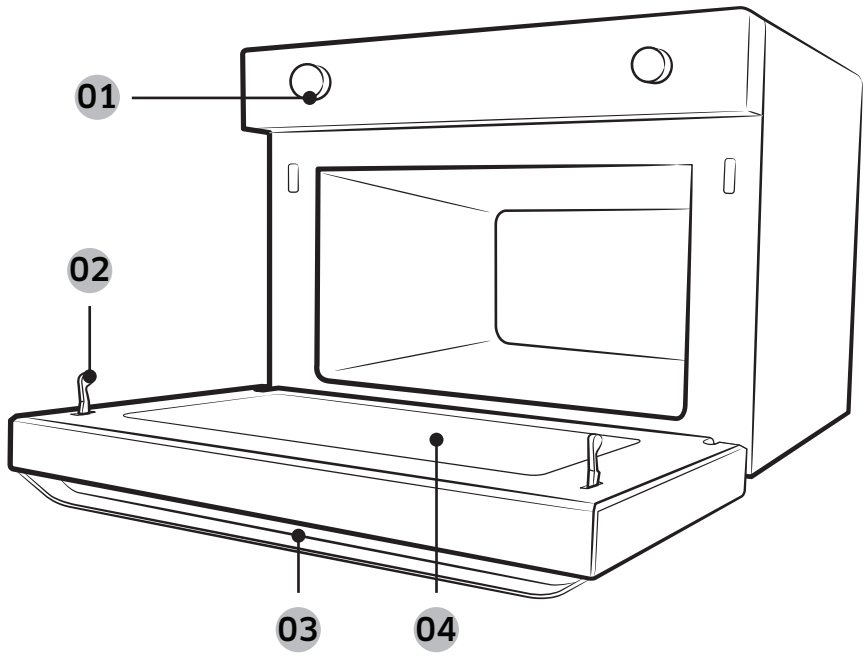
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Installation

What's included

Make sure all parts and accessories are included in the product package. If you have a problem with the oven or accessories, contact a local Samsung customer centre or the retailer.

Oven at a glance



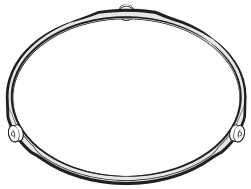
01 Control panel **02** Safety Door Lock **03** Door Handle
04 Door

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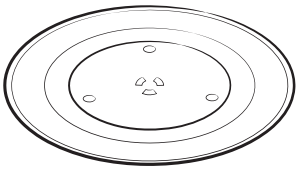
Installation

Accessories

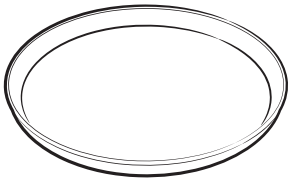
The oven comes with different accessories that help you prepare different types of food.



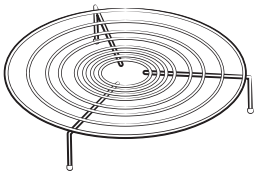
Roller ring



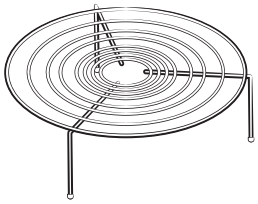
Turntable



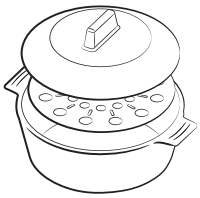
Crusty plate



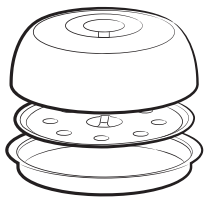
Low rack



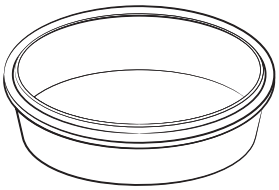
High rack



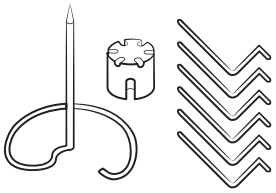
Steam cooker *



Pro Steamer *



Glass container *



Barbecue set *

NOTE

Availability of accessories with an asterisk (*) depends on the oven model.

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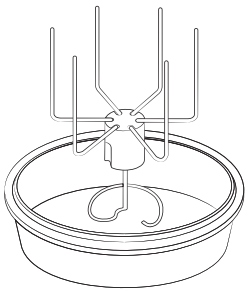
Roller ring	Put in the centre of the base. It supports the turntable.
Turntable	Put on the roller ring with the centre fitting the coupler. It serves as a cooking base.
Racks	Use one of these racks as appropriate to cook two dishes simultaneously. A smaller dish on the turntable, and the other on the selected rack. You can use these racks with Grill Convection or Combination Cooking. **NOTE** Do not use wire racks with Microwave mode.
Crusty plate	Put on the turntable. Use this to brown food, or to keep pastries or pizza crisp.
Steam cooker	(MC35J8055P* and MC35J8055K* model only) • Use the Steam cooker with Power Steam. • The Steam cooker is available only with Microwave cooking. Do not use with other cooking modes. • See the **Steam cooking guide** on page **59**.

MC35J8055_EF_DE68-04336A-01_EN.indd 15 2015-01-05 6:25:06

Installation

Pro Steamer	(MC35J8055L* models only) • The Pro Steamer is a set of the stainless-steel cover, steam tray, and Crusty plate, which is designed for steam cooking. Use the Pro Steamer to brown food such as pastry and pizza dough with Microwave mode. Do not use with other cooking modes. • See the **Steam cooking guide** on page **59**. ⚠ **CAUTION** • The Pro Steamer is dedicated to this model. Do not use the Pro Steamer with other models or products. A fire or property damage may occur. • Do not use the Pro Steamer without water or food inside. Fill the Pro Steamer with at least 500 ml of water before use. Otherwise, cooking may be incomplete, or a fire or property damage may occur. • Make sure to use oven gloves when taking the Pro Steamer out because the Pro Steamer becomes very hot when cooking is complete. • Make sure to properly assemble the Pro Steamer including the cover before cooking. Eggs or chestnuts may explode without the cover or Crusty plate.
Glass container	(MC35J8055P* and MC35J8055Q* models only) • Put the Glass container on the turntable, and place the roasting stand on the container for roasting.

MC35J8055_EF_DE68-04336A-01_EN.indd 16 2015-01-05 6:25:06

Barbecue set	(MC35J8055P* and MC35J8055Q* models only) The barbecue set consists of the roasting spit, coupler barbecue, and 6 skewers, making up the vertical multi-spit. Use this barbecue set to barbecue whole meats such as chicken. This set removes the need to turn the meat over manually, and can be also used with Grill combination mode. **Vertical multi-spit** Use the vertical multi-spit with 6 kebab skewers with Convection or Combination mode to barbecue meat or vegetables that have been cut into pieces.  First put the roasting spit on the Glass container, and insert the multi-spit into the roasting spit. **⚠ CAUTION** • When cooking is complete, use oven gloves to take out the multi-spit because the multi-spit becomes very hot. • Do not clean the multi-spit with dishwashers. Clean the multi-spit manually with neutral detergent and lukewarm water.

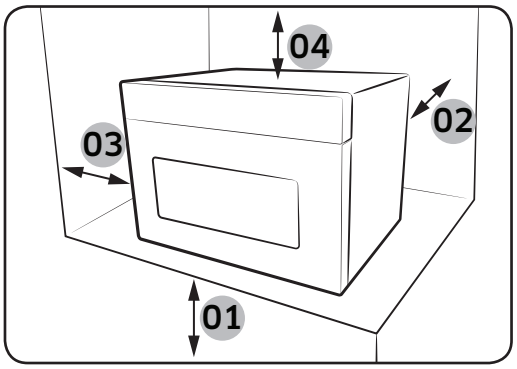
NOTE

Do not operate the oven without the turntable on the roller ring.

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Installation

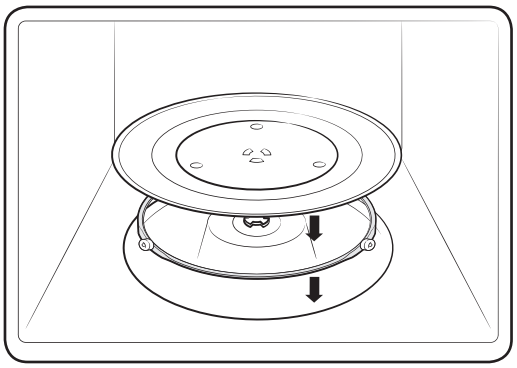
Installation site



01 85 cm from the floor
02 10 cm from the rear wall
03 10 cm from the side
04 20 cm from above

- Select a flat, level surface approx. 85 cm above the floor. The surface must support the weight of the oven.
- Secure room for ventilation, at least 10 cm from the rear wall and both sides, and 20 cm from above.
- Do not install the oven in hot or damp surroundings, such as next to other microwave ovens or radiators.
- Conform to the power supply specifications of this oven. Use only approved extension cables if you need to use.
- Wipe the interior and the door seal with a damp cloth before using your oven for the first time.

Turntable



Remove all packing materials inside the oven.Install the roller ring and turntable. Check that the turntable rotates freely.

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Maintenance

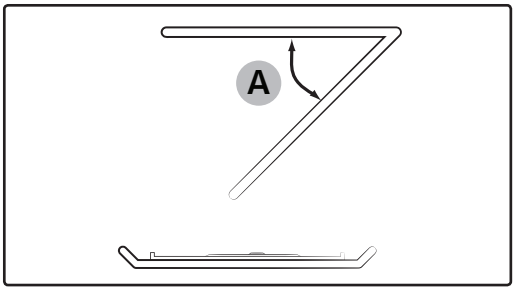
Cleaning

Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).
If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

To remove stubborn impurities with bad smells from inside the oven

1. With an empty oven, put a cup of diluted lemon juice on the centre of the turntable.
2. Heat the oven for 10 minutes at max power.
3. When the cycle is complete, wait until the oven cools down. Then, open the door and clean the cooking chamber.

To clean inside swing-heater models



To clean the upper area of the cooking chamber, lower the top heating element by 45 ° (A) as shown. This will help clean the upper area. When done, reposition the top heating element.

⚠ CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
- Take caution not to spill water into the oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

MC35J8055_EF_DE68-04336A-01_EN.indd 19 2015-01-05 6:25:07

Maintenance

Replacement (repair)

⚠ WARNING

This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

Care against an extended period of disuse

- If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

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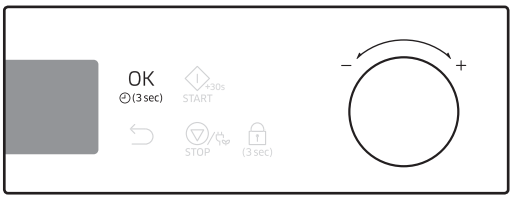
Before you start

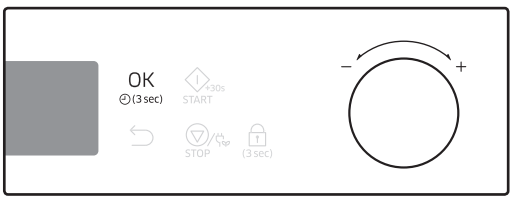
There are a couple of components that you should know before going directly to a recipe. Before or during any cooking mode, you can set/change the clock or the kitchen timer to your needs.

Clock

It is important to set the correct clock time to ensure correct automatic operations.







1. Turn on the oven and wait for a few seconds to enter Standby state. The hour element blinks.
2. Use the value dial to set the hour, and then press **OK**. The minute element blinks.
3. Use the value dial to set the minute, and then press **OK**.

NOTE

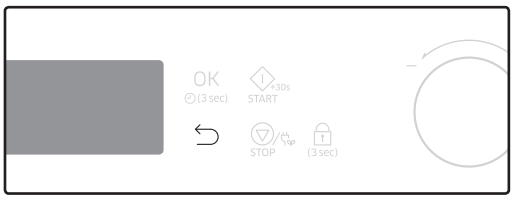
- To change the current time later, press and hold **OK** for 3 seconds and follow the above steps.
- The clock time cannot be changed during operations.

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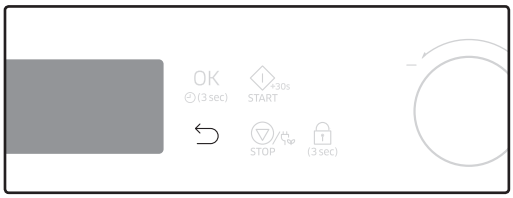
Before you start

Sound On/Off

You can turn on or off the key tone, beep, or alarm. This setting is available only in Standby state (when the current time is displayed).

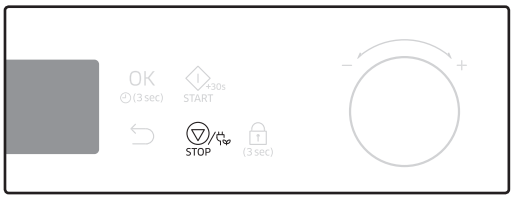


To mute the sound, hold down ⮌ for 3 seconds. "**OFF**" appears on the display.



To unmute the sound, hold down ⮌ again for 3 seconds. "**ON**" appears on the display.

Power saving



To reduce power consumption, press STOP for 1 second. This setting is available only in Standby state (when the current time is displayed).

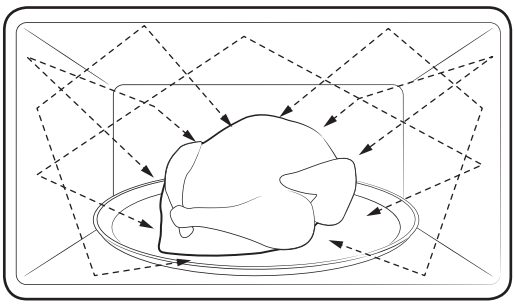
NOTE

- When setting the oven after 5 minutes of user inactivity, the oven cancels any ongoing operation and enters Standby state.
- If the oven is paused for over 25 minutes while cooking, the oven enters Standby state.

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About microwave energy

Microwaves are high-frequency electromagnetic waves. The oven uses the prebuilt magnetron to generate microwaves which are used to cook or reheat food without deforming or discolouring the food.



1. The microwaves generated by the magnetron are distributed uniformly through the whirling distribution system. This is why the food is cooked evenly.
2. The microwaves are absorbed down to the food up to a depth of approx. 2.5 cm. Then, the microwaves are dissipated inside the food as cooking continues.
3. The cooking time is affected by the following conditions of the food.
   - Quantity and density
   - Moisture content
   - Initial temperature (especially, when frozen)

NOTE

The cooked food keeps heat in its core after cooking is complete. This is why you must respect the standing time specified in this manual, which ensures cooking evenly down to the core.

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Before you start

Cookware for microwave

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and place a glass of water or some food on the turntable.

Requirements:

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced pan with handles that weigh less than the main pan

Material		Microwave-safe	Description
Aluminium foil		△	Use for a small serving size to protect against overcooking. Arcing can occur if the foil is near the oven wall or if using an excessive amount of foil.
Crusty plate		○	Do not use for preheating for more than 8 minutes.
Bone china or earthenware		○	Porcelain, pottery, glazed earthenware and bone china are usually microwave-safe, unless decorated with a metal trim.
Disposable polyester cardboard dishes		○	Some frozen foods are packaged in these dishes.
Fast-food packaging	Polystyrene cups or containers	○	Overheating may cause these to melt.
	Paper bags or newspaper	×	These may catch fire.
	Recycled paper or metal trims	×	These may cause arcing

MC35J8055_EF_DE68-04336A-01_EN.indd 24 2015-01-05 6:25:08

Material		Microwave-safe	Description
Glassware	Oven-to-table ware	○	Microwave-safe unless decorated with metal trims.
	Fine glassware	○	Delicate glassware may break or crack by rapid heating.
	Glass jars	○	Appropriate for warming only. Remove the lid before cooking.
Metal	Dishes	✕	These may cause arcing or fire.
	Freezer bag with twist-ties	✕	
Paper	Plates, cups, napkins, and kitchen paper	○	Use to cook for a short time. These absorb excess moisture.
	Recycled paper	✕	Causes arcing.
Plastic	Containers	○	Use thermoplastic containers only. Some plastics may warp or discolour at high temperatures.
	Cling film	○	Use to maintain moisture after cooking.
	Freezer bags	△	Use boilable or ovenproof bags only.
Wax or grease-proof paper		○	Use to maintain moisture and prevent spattering.

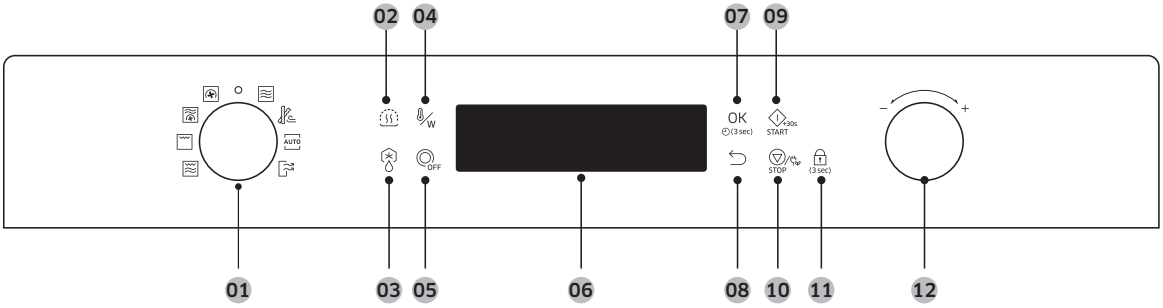
○ : Microwave safe △ : Use caution ✕ : Microwave unsafe

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Operations

Control panel

The front panel comes in a wide range of materials and colours. For improved quality, the actual appearance of the oven is subject to change without notice.



01 Mode dial	Turn the mode dial to select a desired cooking mode or function.
02 Keep warm	Use this only for keeping foods warm that have just been cooked.
03 Power Defrost	The oven offers 5 defrosting programmes for your convenience.
04 Temperature/ Power Level	Use to change the temperature or power level.
05 Turntable	Press to toggle on and off the turntable.
06 Display	Shows necessary information of selected function or settings.
07 OK	Press to confirm your settings.
08 Back	Press to return to the default setting.
09 Start	Press to start operation. This button is also used to cook with microwave energy for 30 seconds at maximum power level.
10 Stop/Power (Eco)	Press to turn the oven on. During operation, press once to stop operation, twice to cancel the current mode, three times to turn the oven off for power saving.
11 Child Lock	Press and hold for 3 seconds to activate or deactivate. Child Lock is available only in Standby state.
12 Value dial	Turn the value dial to adjust the setting value for your selection. Turn to + to increase, or turn to - to decrease.

NOTE

- Standby state: After 5 minutes of inactivity on the control panel, the oven enters Standby state where only the current time is displayed. After 25 more minutes of inactivity, the oven enters Stop state.

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Feature overview

Feature			Temperature range	Default temperature	Max. time
Manual mode		Convection	40-230 °C	180 °C	60 min.
			The heating elements generate heat, which is evenly distributed inside the oven by the convection fan. Use this mode for frozen food or baking.		
		Convection Combo	40-200 °C 100-450 W	180 °C 450 W	60 min.
			The heating elements generate heat and the convection fan distributes the heat inside the oven, which is reinforced by the microwave energy.		
		Microwave	100-900 W	900 W	90 min.
			The microwave energy enables food to be cooked or reheated without changing either the form or the colour.		
		Grill	180 °C	180 °C	60 min.
			Use this for grilling food such as meat.		
		Grill Combo	180 °C 100-600 W	180 °C 600 W	60 min.
			The heating elements generate heat, which is reinforced by the microwave energy.		

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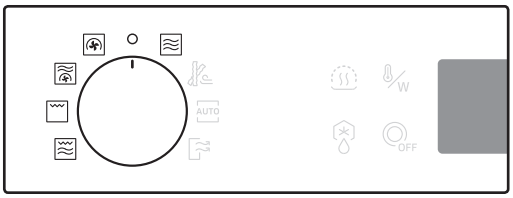
Operations

Feature			Temperature range	Default temperature	Max. time
Auto mode		Slim Fry	You can use less oil compared to frying with an oil fryer and still get tasty results.		
		Auto	For cooking beginners, the oven offers a total of 20 auto cooking programmes.		
		Power Defrost	The oven offers 5 defrosting programmes for your convenience.		
Special functions		Keep Warm	50-80 ℃	60 ℃	3 hrs.
			Use this only for keeping foods warm that have just been cooked.		
		Deodorization	-	-	15 min.
			Use this only for keeping foods warm that have just been cooked.		

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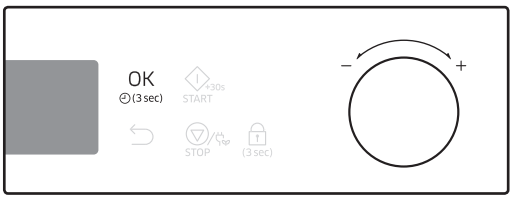
Manual mode

Step 1. Select mode



Turn the mode dial to select a manual mode, for example, Convection. The default temperature blinks.

Step 2. Set temperaure or Power level

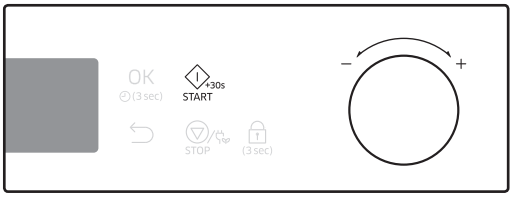


Use the value dial to adjust the default temperature (or power level). When done, press **OK** to move to the time elements.

NOTE

The power level, unless otherwise mentioned, is adjusted according to the set temperature.
If the power level or temperature is not specified within 5 seconds, the oven moves to the cooking time session.

Step 3. Set cooking time

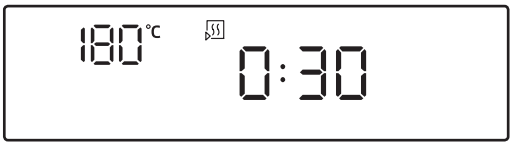


Use the value dial to set the cooking time. When done, press **START** (+30s START).

NOTE

You can set cooking time after preheating.

Step 4. Preheat



The oven starts preheating until it reaches the set temperature. When complete, the oven beeps and the indicator disappears.

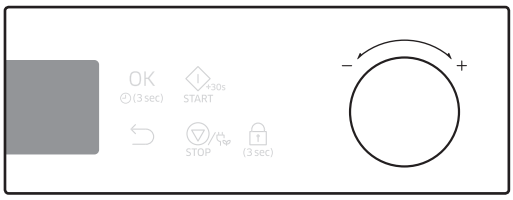
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Operations

⚠ CAUTION

- Always use oven gloves while taking out food.
- Microwave oven may operate for 5 minutes to be cooled when the temperature of oven cavity is hot after cooking. ✳ will be displayed.

To change the cooking time during cooking

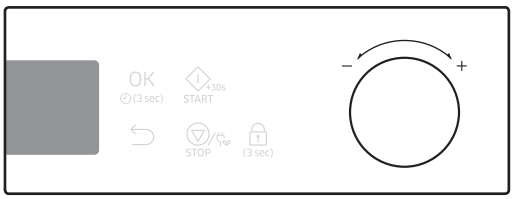


Use the value dial to adjust the cooking time. Your changes will be applied instantly, and the oven resumes cooking with the new settings.

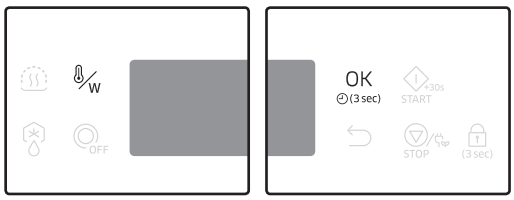
To change the temperature or power level during cooking



1. Press W. The temperature (or power level) element blinks.

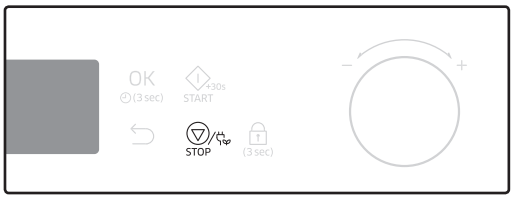


2. Use the value dial to adjust the temperature (or power level).



3. Press **OK** or W to confirm the changes.

To stop operation



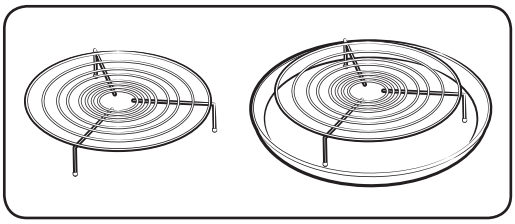
Press **Stop** (STOP) once to stop operation, twice to cancel the current mode, three times to turn the oven off for power saving.

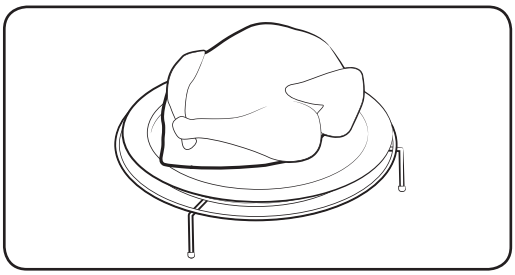
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Convection

The heating elements generate heat, which is evenly distributed inside the oven by the convection fan. You can use the Low rack, or combination of the Low rack and Crusty plate on the turntable. Use this mode for biscuits, individual scones, rolls, and cakes as well as fruit cakes, choux, and soufflés.

Step 1 **Convection** > Step 2 **Temperature** > Step 3 **Cooking time** > Step 4 **Preheating**





1. Put the Low rack, or combination of the Low rack and Crusty plate on the turntable.
2. Put food in suitable cookware, then on the rack, and then close the door.
3. Follow steps 1-4 in the **Manual mode** on page **29**.
4. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

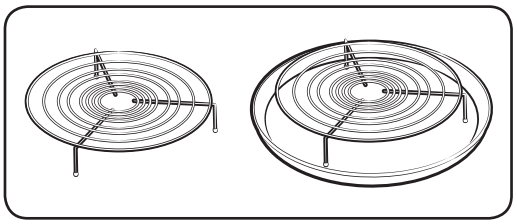
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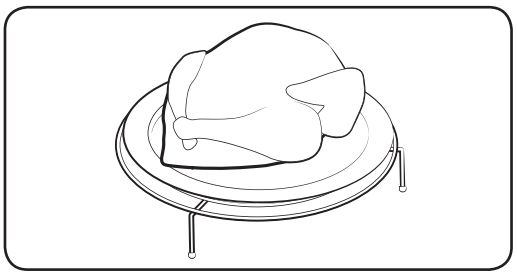
Operations

Convection Combo

This combination mode combines the microwave energy with hot air, resulting in reduced cooking time and producing a brown, crispy surface of the food. Use this for all kinds of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones, and breads.

Step 1		Step 2		Step 3		Step 4
Convection Combo	>	Temperature and Power level	>	Cooking time	>	Preheating





1. Put the Low rack, or the combination of the Low rack and Crusty plate on the turntable.
2. Put food in suitable cookware, then on the rack, and then close the door.
3. Follow steps 1-4 in the **Manual mode** on page **29**.
4. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

⚠ CAUTION

Use only ovenproof cookware, such as glasses, potteries, or bone china without metal trim.

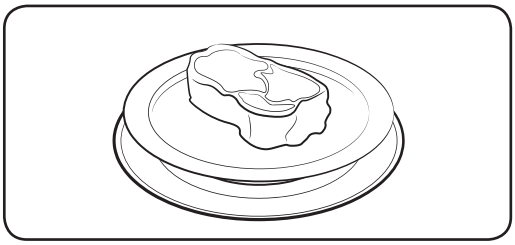
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Microwave

Microwaves are high-frequency electromagnetic waves. The microwave energy enables food to be cooked or reheated without changing either the form or the colour.

- Use only microwave-safe cookware.

Step 1	>	Step 2	>	Step 3	>	Step 4
Microwave		Power level		Cooking time		-



1. Put food in a microwave-safe container, then in the centre of the turntable. Close the door.
2. Follow steps 1-3 in the **Manual mode** on page **29**.
3. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

Simple start

To simply heat food for a short period of time at maximum power (900 W), select **Microwave**, and then press **START** (START).

Power level

Level	Percentage (%)	Output power (W)	Description
HIGH	100	900	Use to heat up liquid.
HIGH LOW	83	750	Use to heat up and cook.
MEDIUM HIGH	67	600	
MEDIUM	50	450	Use to cook meat and heat up vegetables.
MEDIUM LOW	33	300	
DEFROST	20	180	Use to defrost before cooking.
LOW	11	100	Use to defrost vegetables.

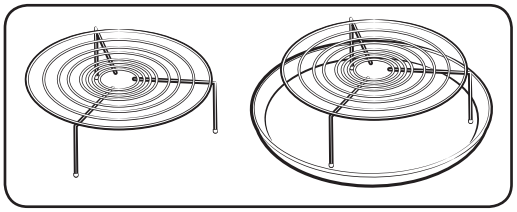
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Operations

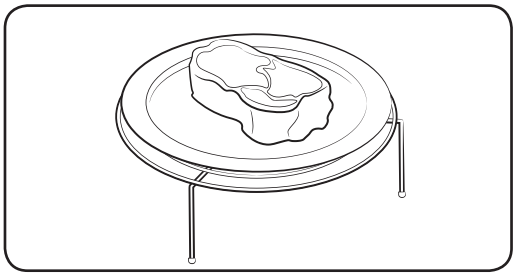
Grill

The heating elements generate heat. Make sure they are in the horizontal position.

Step 1	>	Step 2	>	Step 3	>	Step 4
Grill		-		**Cooking time**		-



1. Put the High rack, or the combination of High rack and Crusty plate on the turntable.

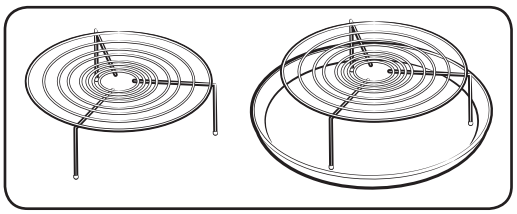


2. Put food in suitable cookware, then on the rack, and then close the door.
3. Follow steps 1 and 3 in the **Manual mode** on page **29**.
4. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

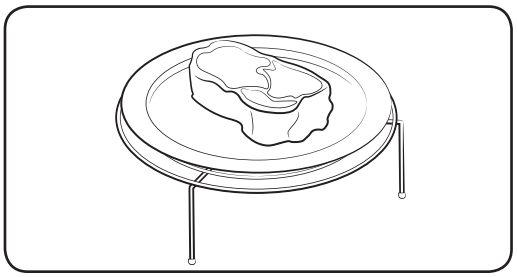
Grill Combo

The heating elements generate heat, which is reinforced by the microwave energy. Use only microwave-safe cookware, such as glass or ceramic cookware.

Step 1	>	Step 2	>	Step 3	>	Step 4
Grill Combo		**Power level**		**Cooking time**		-



1. Put the High rack, or the combination of High rack and Crusty plate on the turntable.



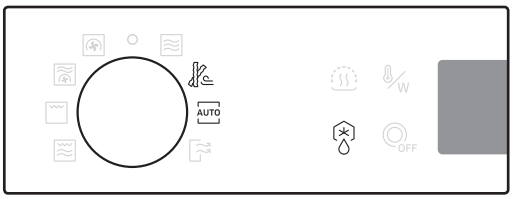
2. Put food in suitable cookware, then on the rack, and then close the door.
3. Follow steps 1-3 in the **Manual mode** on page **29**.
4. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

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Auto mode

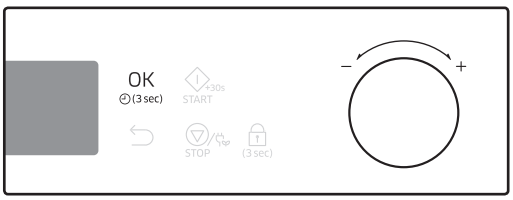
The oven offers 3 different auto modes for your convenience: **Slim Fry**, **Auto Cook**, and **Power Defrost**. Select one that best fits your needs.

Step 1. Select mode



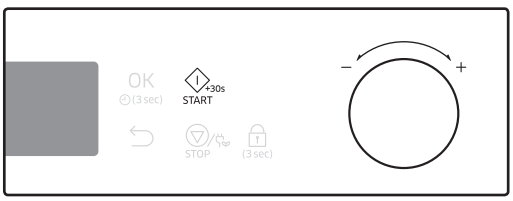
Turn the mode dial to select an auto mode (**Slim Fry** and **Auto Cook**) or press **Power Defrost**. The default programme number blinks.

Step 2. Select programme



Use the value dial to select a preferred programme, and then press **OK**. The default weight for the programme blinks.

Step 3. Set serving size or weight



Use the value dial to set the serving size (or weight). When done, press **START** (+30s START).

⚠ CAUTION

Always use oven gloves while taking out food.

NOTE

The cooking time is pre-programmed according to the auto mode, which cannot be changed.

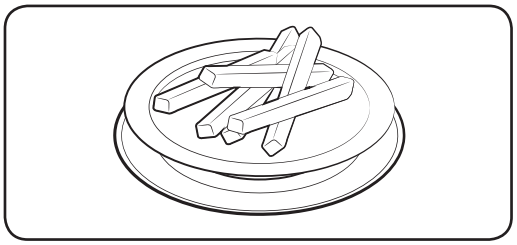
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Operations

Slim Fry

The oven offers 12 programmes for your convenience. You can use less oil compared to frying with an oil fryer and still get tasty results. Slim Fry programmes run with a combination of convection, top heating elements and/or microwave energy.

Step 1	>	Step 2	>	Step 3
Slim Fry		1 to 12		Serving size

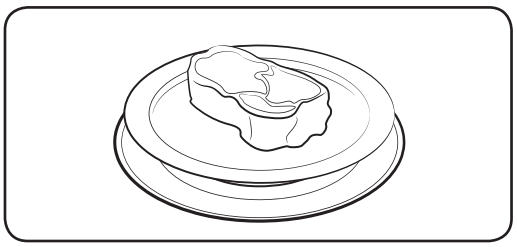


1. Put food in suitable cookware, then on the turntable, and then close the door.
2. Follow steps 1-3 in the **Auto mode** on page 35.
3. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

Auto Cook

For cooking beginners, the oven offers a total of 20 auto cooking programmes. Take advantage of this feature to save you time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected recipe.

Step 1	>	Step 2	>	Step 3
Auto		1 to 20		Serving size



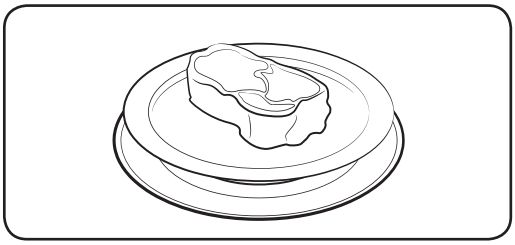
1. Put food in suitable cookware, then on the turntable, and then close the door.
2. Follow steps 1-3 in the **Auto mode** on page 35.
3. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

MC35J8055_EF_DE68-04336A-01_EN.indd 36 2015-01-05 6:25:14

Power Defrost

The oven offers 5 defrosting programmes for your convenience. The time and power level are automatically adjusted according to the selected programme.

Step 1	>	Step 2	>	Step 3
Power Defrost		1 to 5		weight



1. Put food in suitable cookware, then on the turntable, and then close the door.
2. Follow steps 1-3 in the **Auto mode** on page **35**.
3. When cooking is complete, “0:00” blinks. Use oven gloves to take out food.

Special functions

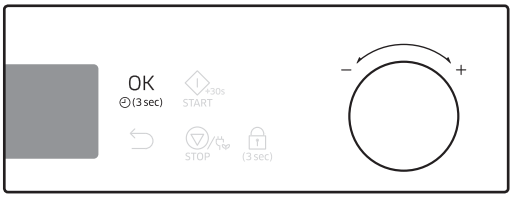
Keep Warm

With this function, only the convection heating element operates, and it cycles on and off to keep food warm.

When cooking is complete,



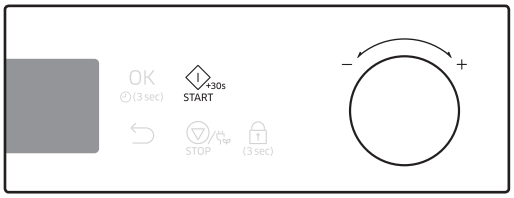
1. On the feature panel, press . The default temperature (60 °C) blinks.



2. Use the value dial to adjust the temperature, and then press **OK** to move to the time element.

MC35J8055_EF_DE68-04336A-01_EN.indd 37 2015-01-05 6:25:14

Operations



3. Use the value dial to set the time, and then press **START** (+30s START). The oven starts warming.

⚠ CAUTION

- Always use oven gloves while taking out food.
- Do not use this function to reheat cold foods. Use this only for keeping foods warm that have just been cooked.
- Do not run this function for more than 1 hour. Otherwise, this may affect the food quality.
- To keep food crispy, do not cover the food with Keep Warm.

NOTE

To change the temperature during the cycle, press $\frac{}{W}$, and repeat step 2 above.

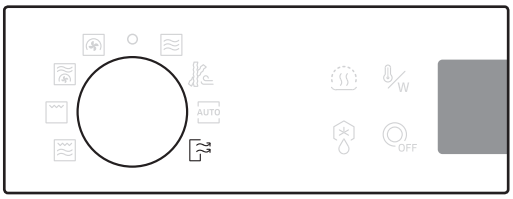
Keep Warm guide

Food	Serving size (g)	Standing time (min.)	Directions
Meals	80	30	For keeping meat, chicken, gratin, pizza, potatoes, and plated meals warm.
Drinks	80	30	For keeping water, milk, and coffee warm.
Breads/ pastries	60	30	For keeping bread, toast, rolls, muffins, and cake warm.
Dishes/ crockery	70	30	For preheating dishes and crockery. Arrange the dishes over the turntable. Do not overload. (maximum load: 7 kg)

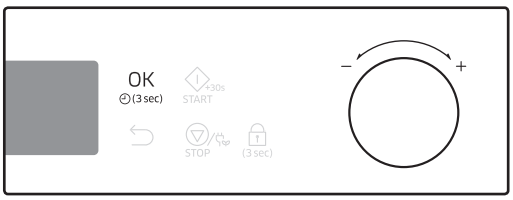
MC35J8055_EF_DE68-04336A-01_EN.indd 38 2015-01-05 6:25:14

Deodorization

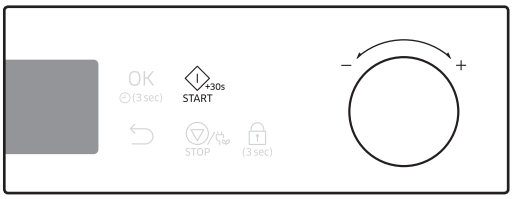
Use this to remove bad smells from the oven regularly.



1. Turn the mode dial to select a deodorization. The default time (05:00) blinks.



2. Press **OK** to accept the default time, or use the value dial to change the time up to 15 minutes.



3. When done, press **START** (START).



4. The oven starts deodorizing with the icon below the remaining time on the display.

MC35J8055_EF_DE68-04336A-01_EN.indd 39 2015-01-05 6:25:15

Cooking Smart

Auto cooking

Slim Fry guide

Food		Serving size (g)	Directions
F1	Roast vegetables	200-250 300-350	Slice fresh vegetables (e.g. pieces of pepper, onions, courgette slices and mushrooms) and brush oil, spice. Put them on crust plate. Set plate on the high rack. After cooking, stand for 2-3 minutes.
F2	Frozen Potato Croquettes	300-350 400-450	Distribute frozen potato croquettes evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.
F3	Homemade French Fries	300-350 400-450	Peel potatoes and cut into sticks with a thickness of 10 x 10 mm. Soak in cold water (for 30 min.). Dry them with a towel, weigh them and brush with 5 g oil and spice. Distribute homemade fries evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.
F4	Potato Wedges	300-350 400-450	Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Put them with the cut side on the crusty plate. Set plate on high rack. After cooking, stand for 2-3 minutes.
F5	Frozen Onion Rings	200-250 300-350	Distribute frozen onion rings evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.
F6	Frozen Oven Chips	300-350 400-450	Distribute frozen oven chips evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.
F7	Frozen Prawns	200-250 300-350	Distribute frozen prawns evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.
F8	Fish Cutlets	300-350 400-450	Distribute breaded fish cutlets evenly on the crusty plate. Set plate on low rack. Stand for 1-2 minutes.

MC35J8055_EF_DE68-04336A-01_EN.indd 40 2015-01-05 6:25:15

Food		Serving size (g)	Directions
F9	Frozen Fried Squids	200-250 300-350	Distribute frozen fried squids evenly on the crusty plate. Set plate on low rack. After cooking, stand for 2-3 minutes.
F10	Frozen Chicken Nuggets	300-350 400-450	Distribute frozen chicken nuggets evenly on the crusty plate. Set plate on high rack. After cooking, stand for 2-3 minutes.
F11	Chicken Drumsticks	300-350 400-450 500-550	Weigh drumsticks and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press start to continue. Stand for 1-3 minutes.
F12	Frozen Chicken Wings	400-450 500-550	Weigh chicken wings and brush with oil and spices. Place them evenly on high rack. Turnover after beep sounds, oven will stop process. Press start to continue. Stand for 1-2 minutes.

MC35J8055_EF_DE68-04336A-01_EN.indd 41 2015-01-05 6:25:15

Cooking Smart

Auto cook guide

Food		Serving size (g)	Directions
A1	Frozen Lasagne	400-450	Put frozen lasagne into a suitable sized ovenproof dish. Put dish on low rack. After cooking, stand for 3-4 min.
A2	Frozen Thin Pizza	300-350 400-450	Put frozen pizza on the low rack. After cooking, stand for 1-2 min.
A3	Plate meal (3 components)	300-350 400-450	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). After cooking, stand for 2-3 minutes.
A4	Ready meal (1 component)	300-350 400-450	Put on a ceramic plate and cover with microwave cling film. After cooking, stand for 2-3 minutes.
A5	Homemade Lasagne	1000-1100	Ingredients 2 tbsp olive oil, 500 g minced beef, 100 g tomato sauce, 100 ml beef stock, 150 g dried lasagne sheets, 1 onion (chopped) 1 tbsp each of dried parsley flakes, oregano, basil, 200 g grated mozzarella cheese Method Sauce: Heat the oil in a frying pan, then cook the minced beef and chopped onion for about 10 min until browned all over. Pour over the tomato sauce and beef stock, add the dried herbs. Bring up to the boil, then simmer for 10 min. Use dried, precooked lasagne noodles. Layer noodle, meat sauce, and cheese then repeat. Then sprinkle evenly with remaining mozzarella cheese on the top of noodles and put them on the low rack. After cooking, stand for 2-3 minutes.

MC35J8055_EF_DE68-04336A-01_EN.indd 42 2015-01-05 6:25:15

Food		Serving size (g)	Directions
A6	Homemade Gratin	600-650 1200-1250	Ingredients (1200-1250 g) 800 g potatoes, 100 ml milk, 100 ml cream, 50 g, beaten whole egg, 1 tbsp each of salt, pepper, nutmeg, 150 g grated mozzarella cheese, butter, thyme * In case of 600-650 g, Use half quantity. Method Peel potatoes and slice them to 3 mm thickness. Rub the butter all over the surface of a gratin dish, about 18 x 28 cm. Spread the slices on a clean towel and keep them covered with the towel while you prepare the rest of the ingredients. Mix the rest of the ingredients except for grated cheese into a large bowl and stir well. Layer the potato slices in the dish slightly overlapping and pour the mixture over the potatoes. Spread the grated cheese over the top and bake. Put them on the low rack. After cooking, serve sprinkled with a few fresh thyme leaves. After cooking, stand for 2-3 minutes.

MC35J8055_EF_DE68-04336A-01_EN.indd 43 2015-01-05 6:25:15

Cooking Smart

Food		Serving size (g)	Directions
A7	Homemade Mini Quiche	400-500	Ingredients • Pastry 200 g plain flour, 80 g butter, 1 egg • Mixture 30 g bacon, cubed, 60 g Cream, 60 g Cream fraiche, 2 egg, 40 g grated cheese, salt and pepper Method To make the pastry, put the flour, butter and eggs in a bowl and mix to a soften pastry and then rest it in the refrigerator for 30 mins. Roll out the pastry and place in buttered metal tins (like muffin mould for 6 mini quiches). Mix the cream, cubed bacon, cream fraiche, egg, cheese, salt, pepper and pour the mixture into the moulds. Put them on the low rack. After cooking, stand for 5 minutes.
A8	Roast Fish	300-400 500-600	Brush skin of whole fish (trout or gilthead) with oil and add herbs and spices. Put fish side by side, head to tail on the high rack. Turnover as soon as the beep sounds. After cooking, stand for 2-3 minutes.
A9	Roast Beef	800-1000 1200-1400	Brush beef with oil and spice it with pepper and salt. Put it on the low rack, first with the fat side down. After cooking, wrap in aluminium foil and stand for 10-15 minutes.
A10	Roast Pork	800-1000 1200-1400	Brush pork with oil and spice it with pepper and salt. Put it on the low rack, first with the fat side down. After cooking, wrap in aluminium foil and stand for 10-15 minutes.
A11	Grilled Chicken Breast	300-400 500-600	Rinse chicken breast, marinate and put them on the high rack. Turnover as soon as the beep sounds. After cooking, stand for 2-3 minutes.

MC35J8055_EF_DE68-04336A-01_EN.indd 44 2015-01-05 6:25:15

Food		Serving size (g)	Directions
A12	Grilled Salmon Fillets	300-400 500-600	Brush salmon fillets with oil and spice. Put fish steaks evenly on the high rack. Turnover as soon as the beep sounds. After cooking, stand for 2-3 minutes.
A13	Roast Chicken	1200-1300	Brush the chicken oil and spices fully. Put Breast side down first, in the middle of low rack. When the beep sounds, turn the chicken over by using tongs and press the start to continue. After cooking, stand for 2-3 minutes.
A14	Frozen Bread Rolls	400-500	Put frozen bread rolls on the low rack. After cooking, stand for 1-2 minutes.
A15	Brownies	700-750	Put pre-mixture, egg, water, sunflower oil in a bowl and mix well. Pour mixture in a glass tray on the low rack. After cooking, stand for 10 minutes. As your preference, you can put some nuts in brownie.
A16	Pizza Dough	300-500	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
A17	Cake Dough	500-800	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
A18	Bread Dough	600-900	Put dough in suitable sized bowl and set on the low rack. Cover with aluminium foil.
A19	Yogurt – Small Ceramic Cup	500	Distribute 150 g natural yogurt into 5 ceramic cups or small glass jars evenly (30 g each). Add 100 ml milk into each cup. Use long-life milk (room-temperature; 3.5 % fat). Cover each with cling film and set in a circle on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yogurt bacteria ferment.

MC35J8055_EF_DE68-04336A-01_EN.indd 45 2015-01-05 6:25:15

Cooking Smart

Food		Serving size (g)	Directions
A20	Yogurt – Large Glass Bowl	500	Mix 150 g natural yogurt with 500 ml long-life milk (room-temperature; 3.5 % fat). Pour evenly into large glass bowl. Cover with cling film and set on turntable. After finish, keep 6 hours in a refrigerator. For the first time we recommend to use dried yogurt bacteria ferment.

NOTE

The turntable is not rotating while fermenting yogurt.

MC35J8055_EF_DE68-04336A-01_EN.indd 46 2015-01-05 6:25:15

Power Defrost guide

Food		Serving size (g)	Directions
d1	Meat	200-1500	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
d2	Poultry	200-1500	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
d3	Fish	200-1500	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-50 minutes.
d4	Bread/Cake	100-1000	Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/ crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 10-30 minutes.
d5	Fruit	100-600	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits. Stand for 5-20 minutes.

MC35J8055_EF_DE68-04336A-01_EN.indd 47 2015-01-05 6:25:15

Cooking Smart

Manual cooking

Microwave cooking guide

- Do not use metal containers with Microwave mode. Always put food containers on the turntable.
- It is recommended to cover the food for best results.
- After cooking is complete, let the food settle in its own steam.

Frozen vegetables

- Use a glass Pyrex container with a lid.
- Stir vegetables twice during cooking, and once after cooking.
- Add seasoning after cooking.

Food	Serving size (g)	Power (W)	Cooking time (min.)	Standing time (min.)
Spinach	150	600	5-7	2-3
	Add 15 ml (1 tbsp.) of cold water.			
Broccoli	300	600	8-10	2-3
	Add 30 ml (2 tbsp.) of cold water.			
Peas	300	600	7-9	2-3
	Add 15 ml (1 tbsp.) of cold water.			
Green beans	300	600	7½-9½	2-3
	Add 30 ml (2 tbsp.) of cold water.			
Mixed vegetables (carrots, peas, corn)	300	600	7-9	2-3
	Add 15 ml (1 tbsp.) of cold water.			
Mixed vegetables (Chinese style)	300	600	7½-9½	2-3
	Add 15 ml (1 tbsp.) of cold water.			

MC35J8055_EF_DE68-04336A-01_EN.indd 48 2015-01-05 6:25:16

Fresh vegetables

- Use a glass Pyrex container with a lid.
- Add 30-45 ml of cold water for every 250 g.
- Stir once during cooking, and once after cooking.
- Add seasoning after cooking.
- For faster cooking, it is recommended to cut into smaller, even sizes.
- Cook all fresh vegetables using full microwave power (900 W).

Food	Serving size (g)	Cooking time (min.)	Standing time (min.)
Broccoli	250 500	3-4 6-7	3
	Prepare even sized florets. Arrange the stems to the centre		
Brussels sprouts	250	5-6	3
	Add 60–75 ml (4-5 tbsp.) of water.		
Carrots	250	4-5	3
	Cut carrots into even sized slices.		
Cauliflower	250 500	4-5 7-8	3
	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.		
Courgettes	250	3-4	3
	Cut courgettes into slices. Add 30 ml (2 tbsp.) of water or a knob of butter. Cook until just tender.		
Egg Plants	250	3-4	3
	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.		
Leeks	250	3-4	3
	Cut leeks into thick slices.		
Mushrooms	125 250	1-2 2-3	3
	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.		

MC35J8055_EF_DE68-04336A-01_EN.indd 49 2015-01-05 6:25:16

Cooking Smart

Food	Serving size (g)	Cooking time (min.)	Standing time (min.)
Onions	250	4-5	3
	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.		
Peppers	250	4-5	3
	Cut pepper into small slices.		
Potatoes	250 500	4-5 7-8	3
	Weigh the peeled potatoes and cut them into similar sized halves or quarters.		
Turnip cabbage	250	5-6	3
	Cut turnip cabbage into small cubes.		

Rice and pasta

Stir from time to time during and after cooking.

Cook uncovered, and close the lid during settling. Then, drain water thoroughly.

- Rice: Use a large glass Pyrex container with a lid against the rice doubling in volume.
- Pasta: Use a large glass Pyrex container.

Food	Serving size (g)	Power (W)	Cooking time (min.)	Standing time (min.)	Directions
White rice (parboiled)	250	900	16-18	5	Add 500 ml of cold water.
	375		18-20		Add 750 ml of cold water.
Brown rice (parboiled)	250	900	22-23	5	Add 500 ml of cold water.
	375		24-25		Add 750 ml of cold water.
Mixed rice (rice + wild rice)	250	900	17-19	5	Add 500 ml of cold water.
Mixed corn (rice + grain)	250	900	19-20	5	Add 400 ml of cold water.
Pasta	250	900	11-13	5	Add 1000 ml of hot water.

MC35J8055_EF_DE68-04336A-01_EN.indd 50 2015-01-05 6:25:16

Reheating

- Do not reheat large-sized foods such as joints of meat, which easily overcook.
- It is safer to reheat foods at lower power levels.
- Stir well or turn over during and after cooking.
- Use caution for liquids or baby foods. Stir well before, during, and after cooking with a plastic spoon or glass stirring stick to prevent eruptive boiling and scalding. Keep them inside the oven during the standing time. Allow a longer reheating time than other food types.
- Recommended standing time after reheating is 2-4 minutes. See the table below for reference.

Liquids

Food	Serving size	Power (W)	Cooking time (min.)	Standing time (min.)
Drinks (coffee, tea, water)	250 ml (1 mug) 500 ml (2 mugs)	900	1½- 2 3 – 3½	1-2
	Pour into mugs and reheat uncovered: 1 cup in the centre, 2 cups side by side. Keep in microwave oven during standing time and stir well.			
Soup (chilled)	250 g 450 g	900	3-4 4-5	2-3
	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.			
Stew (chilled)	450 g	600	5½ – 6½	2-3
	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.			
Pasta with sauce (chilled)	350 g	600	4½ – 5½	3
	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.			
Filled pasta with sauce (chilled)	350 g	600	5½ – 6½	3
	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.			

MC35J8055_EF_DE68-04336A-01_EN.indd 51 2015-01-05 6:25:16

Cooking Smart

Food	Serving size	Power (W)	Cooking time (min.)	Standing time (min.)
Plated meal (chilled)	450 g	600	6-7	3
	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.			

Baby foods & milk

Food	Serving size	Power (W)	Cooking time (sec.)	Standing time (min.)
Baby food (vegetables + meat)	190 g	600	30	2-3
	Put into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			
Baby porridge (grain + milk + fruit)	190 g	600	20	2-3
	Put into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.			
Baby milk	100 ml 200 ml	300	30-40 60-70	2-3
	Stir or shake well and pour into a sterilized glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.			

MC35J8055_EF_DE68-04336A-01_EN.indd 52 2015-01-05 6:25:16

Defrost

Put frozen food in a microwave-safe container without a cover. Turn over during defrosting, and drain off liquid and remove giblets after defrosting. For faster defrosting, cut the food into small pieces, and wrap them with aluminum foil before defrosting. When the outer surface of frozen foods begins to melt, stop defrosting and let stand as instructed in the table below.

Do not change the default power level (180 W) for defrosting.

Food		Serving size (g)	Defrosting time (min.)	Standing time (min.)
Meat	Minced meat	250 500	4-6 9-11	15-30
	Pork steaks	250	7-8	
	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!			
Poultry	Chicken pieces	500 (2 pcs.)	12-14	15-60
	Whole chicken	1200	28-32	
	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!			
Fish	Fish fillets	200	6-7	10-25
	Whole fish	400	11-13	
	Put frozen fish in the middle of ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time!			
Fruit	Berries	300	6-7	5-10
	Spread fruit on a flat, round glass dish (with a large diameter).			
Bread	Bread rolls (each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20
	Toast/sandwich	250	4-4½	
	German bread	500	7-9	
	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time!			

MC35J8055_EF_DE68-04336A-01_EN.indd 53 2015-01-05 6:25:16

Cooking Smart

Grilling guide

The grill-heating elements are located on the ceiling of the cooking chamber. These elements operate only when the door is closed and the turntable is rotating.
When grilling food, put the food on the high rack unless otherwise instructed.
Preheat the grill for 2-3 minutes with Grill mode, and, unless otherwise instructed below, grill food on the high rack. When grilling is complete, use oven gloves to take out the food.

Cookware

Grill: Use flameproof containers, which may include metal parts. Do not use plastic cookware of any kind.

Microwave + Grill: Do not use cookware that is made of metal or plastic substances.

Food type

Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches, and all kinds of toast with toppings.

Grilling

Food	Serving size	Mode	Cooking time (1st side) (min.)	Cooking time (2nd side) (min.)
Toast Slices	4 pcs. (each 25 g)	Grill only	3½-4½	2-2½
	Put toast slices side by side on the high rack.			
Grilled tomatoes	2 pcs. (400 g)	300 W + Grill	6-7	-
	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack. Stand for 2-3 minutes.			
Tomato + cheese toast	4 pcs. (300 g)	180 W + Grill	5-6	-
	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes			
Toast Hawaii	4 pcs. (500 g)	300 W + Grill	5-6	-
	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes.			
Baked potatoes	500 g	450 W + Grill	14-16	-
	Cut potatoes into halves. Brush potatoes with oil and parsley. Put them in a circle on the high rack with the cut side to the grill.			

MC35J8055_EF_DE68-04336A-01_EN.indd 54 2015-01-05 6:25:16

Food	Serving size	Mode	Cooking time (1st side) (min.)	Cooking time (2nd side) (min.)
Baked apples	2 apples	300 W + Grill	6-7	-
	Core the apples and fill them with raisins and jam. Put some almond slices on top. Put apples on a flat glass pyrex dish. Place the dish directly on the low rack.			
Roast Chicken	1200-1300 g	450 W + Grill	19-23	20-24
	Brush chicken with oil and spices. Put chicken first breast side down, second side breast side up on the low rack. After cooking stand for 5 minutes.			
Chicken pieces	500 g (2 pcs.)	300 W + Grill	9-11	8-10
	Brush chicken pieces with oil and spices. Put them in a circle on the high rack. After grilling stand for 2-3 minutes.			
Beef steaks (medium)	400 g (2 pcs.)	Grill only	8-12	6-10
	Brush the beef steaks with oil. Lay them in a circle on the high rack. After grilling stand for 2-3 minutes.			
Roast fish	400-500 g	300 W + Grill	6-8	5½-6½
	Brush skin of whole fish with oil and add herbs and spices. Put two fish side by side (head to tail) on the high rack. After grilling stand for 2-3 minutes.			

Crusty plate

We recommend you to preheat the crusty plate while it's on the turntable for 3-4 minutes.

Food	Serving size (g)	Preheat		Cooking	
		Mode	Time (min.)	Mode	Time (min.)
Bacon	80 (4-6 slices)	600 W + Grill	3	600 W + Grill	3-4
	Preheat crusty plate. Put slices side by side on crusty plate. Put plate on high rack.				

MC35J8055_EF_DE68-04336A-01_EN.indd 55 2015-01-05 6:25:16

Cooking Smart

Food	Serving size (g)	Preheat		Cooking	
		Mode	Time (min.)	Mode	Time (min.)
Grilled tomatoes	200	600 W + Grill	3	300 W + Grill	3½-4½
	Preheat crusty plate. Cut tomatoes in halves. Put some cheese on top. Arrange in a circle on plate and set on high rack.				
Potato wedges	250	600 W + Grill	4	450 W + Grill	8-10
	Rinse and clean potatoes. Cut into wedges or cubes. Brush with olive oil, herbs and spices. Distribute cubes evenly on plate. Put plate on high rack. Turn over after 5-7 minutes.				
Chicken nuggets	300	600 W + Grill	4	600 W + Grill	6-8
	Preheat crusty plate. Brush plate with 1 tbsp. oil. Put chicken nuggets on crusty plate. Put plate on the high rack. Turn over after 4-5 minutes.				

MC35J8055_EF_DE68-04336A-01_EN.indd 56 2015-01-05 6:25:16

Convection guide

Convection
In Convection mode, both the heating element and the side-wall fan operate together to circulate the heat inside the cooking chamber. Use this mode for biscuits, individual scones, rolls, and cakes as well as fruit cakes, choux, and soufflés. All conventional ovenproof cookware, baking tins and sheets – anything you would normally use in a traditional convection oven – can be used.

Microwaves+Convection
This combination mode combines the microwave energy with hot air, resulting in reduced cooking time and producing a brown, crispy surface of the food. The oven offers 5 different combination modes for your convenience. Use this for all kinds of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones, and breads. Use only ovenproof cookware, such as glasses, potteries, or bone china without metal trim.

Preheat the grill with Fast Preheat, and wait until the cycle is complete. Set the power level and cooking time as instructed below. Use oven gloves when taking out food.

Food	Serving size (g)	Mode	Cooking Time (min.)
Frozen Pizza (ready baked)	300-400	Only 200 °C	14½-16½
	Place the pizza on the low rack. After baking stand for 2-3 minutes		
Frozen lasagne	400	450 W + 200 °C	16-18
	Put into a suitable sized glass pyrex dish or leave in the original packaging (take care that this is suitable for microwaves and oven heat). Put frozen lasagne on the low rack. After cooking stand for 2-3 minutes.		
Roast beef/lamb (medium)	1000-1200	450 W + 160 °C	18-20 (first side) 15-17 (second side)
	Brush beef/ lamb with oil and spice it with pepper, salt and paprika. Put it on the low rack, first with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes.		
Frozen bread rolls	350 (6 pcs.)	100 W + 160 °C	9-11
	Put bread rolls in a circle on the low rack. Stand 2-3 minutes.		

MC35J8055_EF_DE68-04336A-01_EN.indd 57 2015-01-05 6:25:16

Cooking Smart

Food	Serving size (g)	Mode	Cooking Time (min.)
Marble cake	700	Only 180 °C	70-75
	Put the fresh dough in a small rectangular black metal baking dish (length 25 cm). Put the dish on the low rack. After baking stand for 5-10 minutes.		
Small Cakes	each 30	Only 165°C	25-30
	Put up to 12-15 small cakes / muffins in paper cups on crusty plate. Put plate on low rack. After baking stand for 5 minutes.		
Croissants/bread rolls (fresh dough)	200-250	Only 200 °C	12½-17½
	Put the chilled croissants or bread rolls on baking paper on the low rack.		
Frozen cake	1000	180 W + 160 °C	16-20
	Put the frozen cake directly on the low rack. After defrost and warming keep standing for 15-20 minutes.		
Homemade Potato Gratin	500	600 W 180 °C	5-7 (first side) 10-14 (second side)
	Put Gratin in ovenproof dish. Set on low rack.		
Homemade Quiche (Medium size)	500-600	170 °C	45-50
	Preheat oven for 170 °C by using convection mode. Prepare quiche using metal medium size pan and put on low rack. Refer a recipe in Auto cook guide.		
Homemade quiche (Large size)	900-1000	180 W + 170 °C	38-40
	Preheat oven for 170 °C by using convection mode without crusty plate. Prepare quiche using crusty plate and put on low rack. Refer a recipe in Auto cook guide.		

MC35J8055_EF_DE68-04336A-01_EN.indd 58 2015-01-05 6:25:17

Steam cooking guide

Food	Serving size (g)	Mode	Cooking Time (min.)
Artichokes	300 (1-2 pcs)	900 W	5-6
	Rinse and clean artichokes. Put into bowl. Add one tablespoon lemon juice. Cover with lid. Stand for 1-2 minutes.		
Fresh Vegetables	300	900 W	4-5
	Weigh the vegetables (e.g. broccoli florets, cauliflower florets, carrots, pepper) after washing, cleaning and cutting into similar size. Put basket into bowl. Distribute vegetables in basket. Add 2 tablespoons water. Cover with lid. Stand for 1-2 minutes.		
Frozen Vegetables	300	600 W	7-8
	Put the frozen vegetables into the basket in bowl. Add 1 tablespoon water. Cover wit lid. Stir well after cooking and standing. Stand for 2-3 minutes.		
Fresh Fish Fillets	300	1st stage: 900 W 2nd stage: 450 W	1-2 5-6
	Rinse and prepare fish fillets, such as Pollack, rose fish or salmon. Sprinkle with lemon juice. Put basket into bowl. Add fillets side by side. Add 100 ml cold water. Cover with lid. Stand for 1-2 minutes.		
Chicken Breast	300	1st stage: 900 W 2nd stage: 600 W	1-2 7-8
	Rinse and chicken breasts. Cut surface 2-3 times with a knife. Put basket into bowl. Add chicken breasts side by side. Add 100 ml cold water. Cover with lid. Stand for 1-2 minutes.		
Rice	250	900 W	15-18
	Put parboiled rice into the bowl. Add 500 ml cold water. Cover with lid. After cooking let stand white rice for 5 minutes, brown rice for 10 minutes. Stand for 5-10 minutes.		
Jacket Potatoes	500	900 W	7-8
	Weigh and rinse the potatoes and put them into bowl. Add 3 tablespoons water. Cover with lid. Stand for 2-3 minutes.		

MC35J8055_EF_DE68-04336A-01_EN.indd 59 2015-01-05 6:25:17

Cooking Smart

Food	Serving size (g)	Mode	Cooking Time (min.)
Stew (chilled)	400	600 W	5-6
	Put stew into the bowl. Cover with lid. Stir well before standing. Stand for 1-2 minutes.		
Frozen Yeast Dumpling with Jam Filling	150	600 W	1-2
	Moist the top of filled dumplings with cold water. Put 1-2 frozen dumplings side by side into the basket. Insert basket in bowl. Cover with lid. Stand for 2-3 minutes.		
Fruit Compote	250	900 W	3-4
	Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Put into bowl. Add 1-2 tablespoons water and 1-2 tbsp. sugar. Cover with lid. Stand for 2-3 minutes.		

MC35J8055_EF_DE68-04336A-01_EN.indd 60 2015-01-05 6:25:17

Quick & Easy

Melting butter
Put 50 g butter into a small deep glass dish. Cover with plastic lid. Heat for 30-40 seconds using 900 W, until butter is melted.

Melting chocolate
Put 100 g chocolate into a small deep glass dish. Heat for 3-5 minutes, using 450 W until chocolate is melted. Stir once or twice during melting. Use oven gloves while taking out!

Meltng crystallized honey
Put 20 g crystallized honey into a small deep glass dish. Heat for 20-30 seconds using 300 W, until honey is melted.

Melting gelatine
Lay dry gelatine sheets (10 g) for 5 minutes into cold water. Put drained gelatine into a small glass pyrex bowl. Heat for 1 minute using 300 W. Stir after melting.

Cooking glaze/icing (for cake and gateaux)
Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

Cooking jam
Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well. Cook covered for 10-12 minutes using 900 W. Stir several times during cooking. Put directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

Cooking pudding
Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W. Stir several times well during cooking.

Browning almond slices
Spread 30 g sliced almonds evenly on a medium sized ceramic plate. Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W. Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

MC35J8055_EF_DE68-04336A-01_EN.indd 61 2015-01-05 6:25:17

Troubleshooting

You may encounter a problem using the oven. In that case, first check the table below and try the suggestions. If a problem persists, or if any information code keeps appearing on the display, contact a local Samsung service centre.

Checkpoints

If you encounter a problem with the oven, first check the table below and try the suggestions.

Problem	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	Power is not supplied.	Make sure power is supplied.
	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.

MC35J8055_EF_DE68-04336A-01_EN.indd 62 2015-01-05 6:25:17

Problem	Cause	Action
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is no power to the oven.	Power is not supplied.	Make sure power is supplied.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.

MC35J8055_EF_DE68-04336A-01_EN.indd 63 2015-01-05 6:25:17

Troubleshooting

Problem	Cause	Action
The oven does not heat.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
Heating is weak or slow.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The warm function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.

MC35J8055_EF_DE68-04336A-01_EN.indd 64 2015-01-05 6:25:17

Problem	Cause	Action
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the "Cancel" button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
There is water dripping.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
Steam leaks from the door.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is water left in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.

MC35J8055_EF_DE68-04336A-01_EN.indd 65 2015-01-05 6:25:17

Troubleshooting

Problem	Cause	Action
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 5 minutes after cooking is complete.	This is not an oven malfunction.
Pressing the +30sec button operates the oven.	This happens when the oven was not operating.	The microwave oven is designed to operate by pressing the +30 sec button when it was not operating.
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.

MC35J8055_EF_DE68-04336A-01_EN.indd 66 2015-01-05 6:25:17

Problem	Cause	Action
Grill		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.
Oven		
The oven does not heat.	The door is open.	Close the door and try again.
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the oven.	Plastic or non heat-resistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the oven to remove the odour more quickly.

MC35J8055_EF_DE68-04336A-01_EN.indd 67 2015-01-05 6:25:17

Troubleshooting

Problem	Cause	Action
The oven does not cook properly.	The oven door is frequently opened during cooking.	Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The oven controls are not correctly set.	Correctly set the oven controls and try again.
	The grill or other accessories are not correctly inserted.	Correctly insert the accessories.
	The wrong type or size of cookware is used.	Reset the oven controls or use suitable cookware with flat bottoms.

MC35J8055_EF_DE68-04336A-01_EN.indd 68 2015-01-05 6:25:17

Information codes

If the oven fails to operate, you may see an information code on the display. Check the table below and try the suggestions.

Code	Description	Action
C-20	The temperature sensor is open.	Unplug the power cord of the oven, and contact a local Samsung service centre.
	The temperature sensor is short.	
C-A1	This code appears when the oven fails to sense the damper to open or close for 1 minute.	
C-F0	If there is no communication between the main and sub MICOM.	
C-21	This code appears when the oven temperature high. In case the temperature rises over the limit temperature during operation of each mode. (Fire sensed.)	Unplug the power cord for cooling enough time, and restart the microwave oven.
C-F2	The touch key is malfunction.	Press **Stop** (STOP) to try again.
C-d0		Unplug the power cord for cooling enough time, and clean the button. (Dust, Water) When appear same problem, contact a local Samsung service centre.

MC35J8055_EF_DE68-04336A-01_EN.indd 69 2015-01-05 6:25:18

Technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power Source		230 V ~ 50 Hz
Power Consumption	Maximum power	2850 W
	Microwave	1450 W
	Grill	2250 W
	Convection	2600 W
Output Power		100 W / 900 W (IEC - 705)
Operating Frequency		2450 MHz
Magnetron		OM75P (20)
Cooling Method		Cooling fan motor
Dimensions (W x H x D)	Main unit	528 x 403.6 x 469.7 mm
	Cooking chamber	400 x 219 x 396.5 mm
Volume		35 liter
Weight	Net	Approx. 27 kg

MC35J8055_EF_DE68-04336A-01_EN.indd 70 2015-01-05 6:25:18

Memo

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800 - SAMSUNG (0800 - 7267864)	www.samsung.com/at/suppor
BELGIUM	02-201-24-18	www.samsung.com/be/support (Dutch) www.samsung.com/be_fr/support (French)
DENMARK	70 70 19 70	www.samsung.com/dk/support
FINLAND	030-6227 515	www.samsung.com/fi/support
FRANCE	01 48 63 00 00	www.samsung.com/fr/support
GERMANY	0180 6 SAMSUNG bzw. 0180 6 7267864* (*0,20 €/Anruf aus dem dt. Festnetz, aus dem Mobilfunk max. 0,60 €/Anruf)	www.samsung.com/de/support
ITALIA	800-SAMSUNG (800.7267864)	www.samsung.com/it/support
CYPRUS	8009 4000 only from landline, toll free	www.samsung.com/gr/support
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	
LUXEMBURG	261 03 710	www.samsung.com/support
NETHERLANDS	0900-SAMSUNG (0900-7267864) (€ 0,10/Min)	www.samsung.com/nl/support
NORWAY	815 56480	www.samsung.com/no/support
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DE68-04336A-01